



# 2014 LA VENDIMIA

*D.O.Ca. Rioja*  
*50% Garnacha and 50% Tempranillo*



## WINEMAKER'S NOTES

La Vendimia, meaning “the harvest,” represents the quality potential of a Spanish j6ven - wines that have been aged for less than six months in oak barrels. Made by famed Spanish winemaker, Alvaro Palacios, La Vendimia is a blend of Spain’s two original star varieties: Tempranillo and Garnacha. Bright cherry-red in color, this wine has notes of ripe red berries, milk chocolate and sweet spice both in the nose and on the palate. Well balanced and easy to drink, La Vendimia is a crowd pleaser both when served by-the-glass and when paired with pasta dishes, seared tuna, grilled chicken and international cuisine. Meant to drink now through the next three years, this enjoyable wine can also be served slightly chilled.

## VINTAGE

2014 was the thirtieth vintage rated as ‘good’ by the D.O.Ca. Rioja’s control board. Favorable weather conditions in spring and summer produced perfect growing conditions for the vines, evidenced by excellent canopy development and plant health towards the end of veraison. Harvest began towards the middle of September and gradually accelerated until the first week of October, when ‘the most intensive harvesting period in Rioja’ usually takes place. During this period in 2014, more than 300 million kg of fruit arrived at the crush pad and the grapes’ excellent health prompted optimistic forecasts for the majority of wines. By all accounts it was on track to be a ‘great’ vintage, but poor weather during the second half of harvest resulted in outbreaks of grey rot, causing severe problems for many of Rioja’s farmers. An intense selection both in the field and at the winery was required in order make sure only the best fruit went into tank for fermentation. Considered to be a ‘good’ year for red wines, curiously, the control board unanimously found the 2014 rosés and whites to be of exceptional quality, most likely due to the fact that the varieties that make up these wines are all typically harvested first.

## VINEYARDS

Located on the slope of the Yerga mountain, at an altitude of 1,800 feet, the Palacios Remondo vineyards are grown at some of the highest points within all of Rioja. The winery’s estate-owned 10- to 40-year-old vines have been grown organically since 2003, where not a single chemical fertilizer or pesticide has been used for over ten years. Their incredibly rocky soil is comprised of sediments that stem from the Quaternary Era, consisting of clay and a rock-strewn calcareous subsoil that is covered in small stones and has excellent drainage. Very low in organic material and with a moderated basic pH, the soil type is perfect for growing high quality fruit. All vines are narrowly spaced, pruned under a double cordon royat style, and never irrigated. By green harvesting and dropping significant fruit, Palacios Remondo ensured that only the highest quality fruit was picked during harvest, which began on the 20th of September.

From the vineyards of La Montesa, Siete Caminos, Rihuelo, Valcaldera & the Yerga mountains near Alfaro.

## FERMENTATION AND AGING

The Garnacha and Tempranillo grapes were harvested by hand and then selected first in the field and again on a sorting table at the winery, before being put into stainless steel tanks for a whole-cluster maceration followed by alcoholic and malolactic fermentation. Following the 20-day maceration, a portion of the wine was aged for 4 months in used French oak tanks and the rest in French (80%) and American (20%) 225L oak barrels, when it was then left unfinned and unfiltered before bottling in late spring of 2015.

Wine analysis: 5.3 g/l (0.53%) total acidity; 3.68 pH; 14.0% alcohol by volume

## HISTORY

The Palacios Remondo winery history stretches back five generations when the D.O.C. Rioja was first gaining notoriety as one of the premier winemaking regions of the world. Jos6 Palacios Remondo, father of renowned winemaker Alvaro Palacios, reestablished the estate in 1945. Alvaro Palacios, born at his family’s winery in Alfaro, became one of Spain’s winemaking pioneers for his successes in Priorat and Bierzo and was recently voted Decanter Magazine’s Man of the Year (March, 2015). In 2000, upon his father’s death, Alvaro assumed responsibility for Palacios Remondo, and committed to taking the estate’s quality to new heights. Under his inspired leadership, Palacios Remondo is now a rising star of Rioja.